

GLUTEN FREE DINNER MENU

PRIMI

ANTIPASTO Salumi, grana parmigiano, marinated olives, marcona almonds	12	ROASTED DUCK LEG Squash caponata, sage butter, black plum and pistachio vinaigrette	14
CARPACCIO* Pepper-crusted sliced raw sirloin, with arugula, shaved grana parmigiano and a tomato caper relish	11	OAK GRILLED MARINATED OCTOPUS Marinated gigante beans, calabrian chili peppers, arugula, rosemary sugar pumpkin emulsion	12
FEDERA Crispy prosciutto di parma wrapped fresh mozzarella, arugula, sundried tomato pesto	8	CAPE COD MUSSELS* Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	11
CALAMARI* Sauteed, sliced cherry peppers, lemon aioli and marinara	10		



INSALATI

CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9	QUINOA Salt roasted beets, brussel sprouts, pomegranate, goat cheese, pistachio vinaigrette	11
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	KALE Acorn squash, honeycrisp apples, hen of the woods mushrooms, cider vinaigrette	11
BURRATA Balsamic dressed arugula, fresh figs, burrata cheese, crispy prosciutto, casaba melon	11	MAX'S CHOPPED Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10

All salads available with non-fat Orange Sherry Vinaigrette



PASTA

VONGOLE Manila & cockle clams, pancetta, shallots, garlic, chili flake, extra virgin olive oil	23	BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
MAX'S BOLOGNESE Meat ragu, marinara, garlic, ricotta, pesto genovese	20	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano	18
LAMBERTI'S CHICKEN SAUSAGE Shishito, onion, slow roasted tomato, parmesan cream	22	SMOKED SALMON CARBONARA Pancetta, onion, crispy capers, fresh egg yolk, grana padano	22
GAMBERI Seared shrimp, sugar pumpkin, tuscan kale, caramelized fennel brood	24		



PIATTI

STONINGTON SCALLOPS* Seared sea scallops, roasted autumn vegetables, ricotta salata, spicy lemoncello vinaigretts	27	MAX'S CHICKEN PARMIGIANO* chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano	21
OAK GRILLED SALMON* Tri-color quinoa, wood fired brussels sprouts, pomegranate, port wine reduction	25	GRILLED TROUT* Barley, roasted fall vegetables, tomato relish, pistachio pesto	23
WOOD-FIRED ORGANIC HALF CHICKEN* Garlic mashed potatoes, brick oven vegetables, natural jus	21	WOOD GRILLED STRIP STEAK* Horseradish peppercorn crusted, chive whipped potatoes, baby carrots, rosemary demi	33